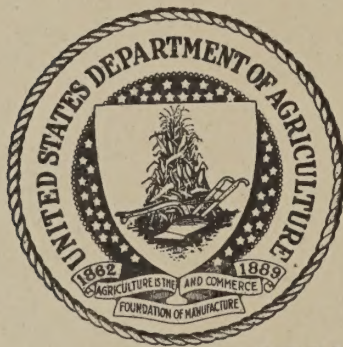


1.9501
ci6

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



BOOK NUMBER

1.9501
ci6

663482

Cato
ADFO
Add

UNITED STATES DEPARTMENT OF AGRICULTURE
FARM SECURITY ADMINISTRATION
Post Office Building
Wellsville, New York

CANNING - 1946

HOW MANY CANS OF VEGETABLES CAN YOU COUNT ON YOUR SHELVES--and can say they were done in 1946?

Now is the time to make sure your family eats well this winter. Unfortunately, too many farm families do not make the most of their opportunities to supply an adequate diet by planting and maintaining a good productive garden through-out the summer.

During visits to our FSA families, the Supervisors have been surprised by this question--BUT, WHAT CAN WE DO WITHOUT SUGAR?) Thinking in terms of sugar, every family has equal opportunities to do some fruit canning with their sugar allotment for this purpose. Allowing 1/2 cup sugar per quart each family could have some canned fruit with sugar, and some without, to sweeten later when used.

WHY, THE NOTE OF DESPAIR ABOUT NOTHING TO CAN! There are VEGETABLES, all kinds, and they should be growing right now in your garden--many of them ready now and begging for a nice spot in a clean can, to feed your family when the weather turns cold and the snow drifts pile up around your door.

We have canning bulletins here in the office and an SOS to us on a postal card requesting a copy would send it on its way to you immediately. We could send a copy to each family, but many of you have them and would not benefit by additional copies of the same bulletin.

If you live within a reasonable driving distance of the Alfred-Almond Central School, you have a wonderful opportunity to do a big job of canning in the shortest possible time. The School is open six days a week except Wednesday morning. To do your canning there, make arrangements with Dorothy Krusa at the School. A small service fee is charge d. You can bring your own glass jars or purchase tin cans in either 2# or 10# sizes at a very reasonable figure. If you are canning in tin, as soon as the cans are removed from the cooker, they can be quickly cooled in large sinks with plenty of cold-running water. The food is processed in large pressure cookers. The number 10 size would be ideal for vegetables or fruit or meat you might want to use when the threshers eat at your house or when there's a gathering of the relatives. A little time now, will save time later. Besides canning a lot of food quickly and easily, you can catch up on the gossip--no charge for this.

MAY 11 1948

1958

The canning center at Alfred-Almond Central School is one of the eight best in the State. It does a year 'round job because you can go there with meat (beef, veal and pork) all winter and the lard from there is perfect, (I've heard). Some of our families have already used the facilities and are proud of the result. Some of our FSA families feel they don't belong or that someone may criticize them. It's all up to you--you can be a credit to yourselves and the FSA. After all, you are chosen people, so why not feel proud instead of bashful and cautious.

If you have any questions on how to can, write me and I'll be glad to visit or write you, whichever the problem demands. I have a pressure cooker gauge tester to check your cooker if you so desire. It will be a big help if we can get together on these things.

PLEASE BE SURE YOU CAN EVERYTHING POSSIBLE. Maybe you could exchange surpluses with your neighbor. Let's plan to eat from our own farm. IT'S HEALTHY AND IT'S CERTAINLY MORE ECONOMICAL.

BE SEEING YOU!

Marian F. Owen
Marian F. Owen
FSA Home Supervisor

